OWNER'S MANUAL

SLIMLINE STAINLESS STEEL Eye Level Oven

600SMW
600STE
MULTIFUNCTION

www.defy.co.za

DEFY

YOU CAN RELY ON DEFY

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Introduction

Congratulations on the purchase of this quality product.
We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the oven. This manual will provide you with information on how to operate and care for your product in order that you gain the maximum benefit from it.

Unpacking

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Cupboard design

- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100 ℃ without delaminating or discolouring.
- Because the oven vents through the handle, overhanging doors above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

Electrical installation

"This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damages due to incorrect installation or electrical connection."

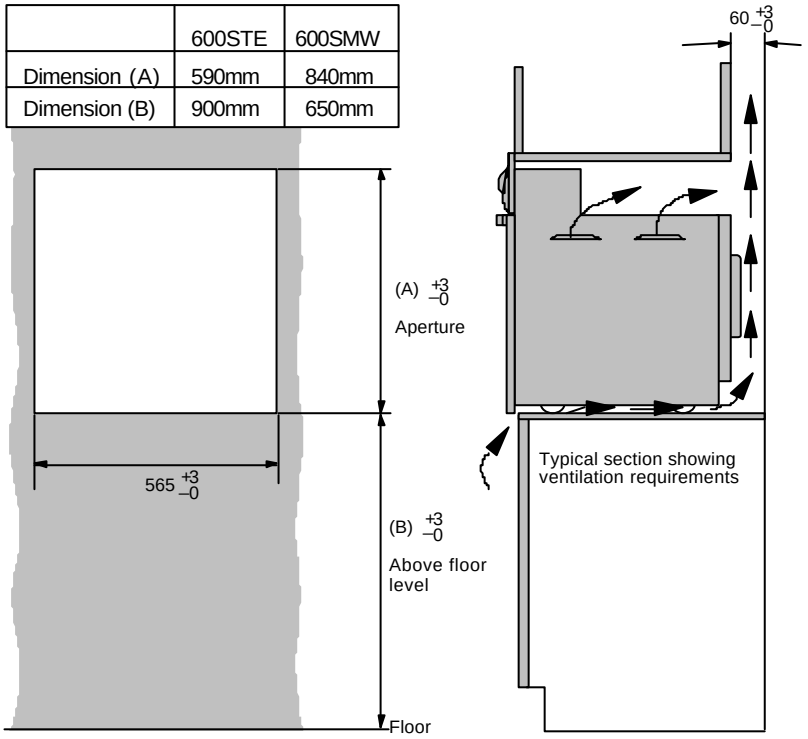
- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0142.
- Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.
A means for disconnection must be provided in the fixed wiring.

Installation

- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side
- Secure the oven by 4 countersunk screws (fasteners are not supplied

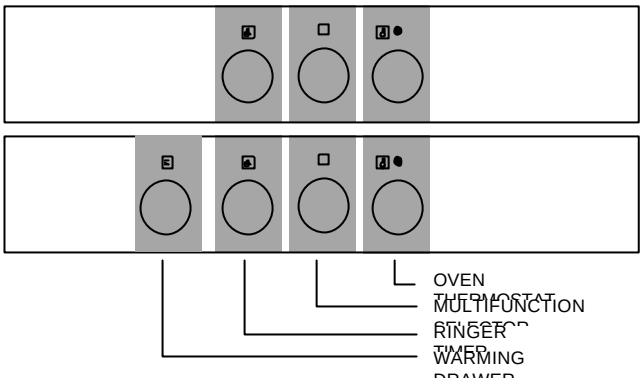
	600STE	600SMW
Dimension (A)	590mm	840mm
Dimension (B)	900mm	650mm



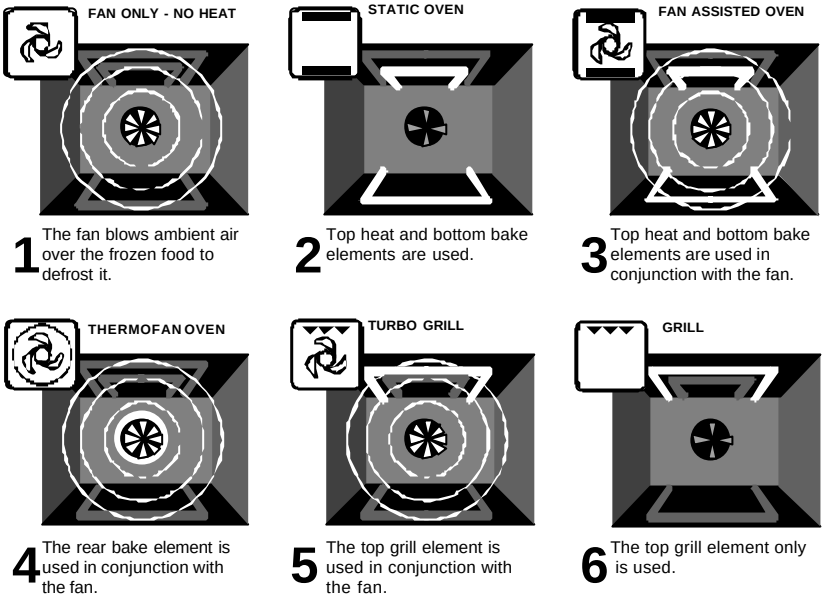
The control panel

600 STE MULTIFUNCTION

600 SMW MULTIFUNCTION WITH WARMING DRAWER



Multifunction oven


FAN ONLY - NO HEAT
1 The fan blows ambient air over the frozen food to defrost it.
STATIC OVEN
2 Top heat and bottom bake elements are used.
FAN ASSISTED OVEN
3 Top heat and bottom bake elements are used in conjunction with the fan.
THERMOFAN OVEN
4 The rear bake element is used in conjunction with the fan.
TURBO GRILL
5 The top grill element is used in conjunction with the fan.
GRILL
6 The top grill element only is used.

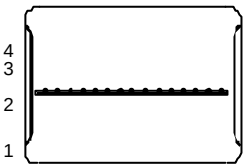
1 Fan only (Defrosting)

- Set the multi function knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.

2 Conventional oven

- Set the multi function selector to **conventional oven** and the oven thermostat to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Baking guide



- Where possible, bake on the middle shelf position (2) in the oven.
- Do not use the baking trays as these are exclusively used for Thermofan baking.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has elapsed.

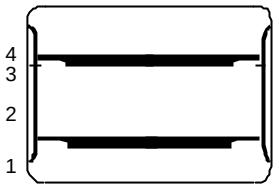
3 Conventional oven (fan assisted)

- Set the multifunction selector to **conventional oven fan assisted** and the oven thermostat to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- No preheating is necessary and the food can be placed in the oven immediately.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.

After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Baking guide

- Cooking / baking is done at slightly lower temperatures than in the conventional mode.
- Baking may be done on two shelves simultaneously. The recommended shelf positions are 1 and 3.
- Do not use the baking trays as these are exclusively used for Thermofan baking.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least half of the baking time has elapsed.



4 Thermofan oven

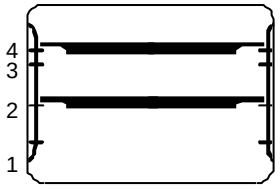
Registered by Defy in 1978, **Thermofan** cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. Both trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures, saving electricity and reducing splatter.

Cooking

- Set the multifunction selector to Thermofan oven and the oven thermostat to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Recommended shelf positions



Position 4 = T/fan baking
Position 2 = T/Fan roasting / baking
Position 1 = T/Fan roasting (large)

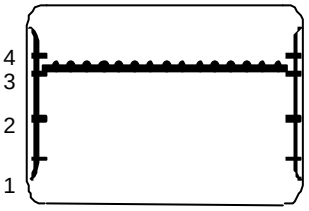
Baking guide

- **Thermofan** baking is done with the oven trays in position.
- For small items the entire area of each tray may be utilised. Larger items should be placed towards the front of each tray.
- All ovens extract a certain amount of moisture from the food being cooked. The much greater capacity of the **Thermofan** oven allows more food to be cooked and thus more moisture may be released. This is normal and not detrimental to the food or the oven.
- For professional results and perfect browning, open the oven door when half the baking time has lapsed. Then turn the baking tins around so that the sides previously facing the back of the oven now face the front.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

5 Turbo grilling

- **The oven door must remain closed when turbo grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Turbo grilling is most suitable for meat as drying out and shrinkage will be reduced.
- Set the multi function knob to **turbo grill** .
- Set the oven thermostat to the **grill position.**
- Pre-heat the Grill element for about 5 minutes
- Place the food on the Grid/Roast pan and place this on the wire shelf near to the grill element.(position 3)
- Monitor the grilling process to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven. Withdraw the shelf to improve access.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.



WARNING:
ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

6 Conventional grilling

- **The oven door must remain closed when grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking
- Set the **multifunction knob** to **conventional grill.**
- Set the oven thermostat to the **grill position.**
- Operating instructions are otherwise the same as those for turbo grilling previously.

Ringer timer

- The ringer timer may be used for timing the cooking period. It does not switch off the oven but gives an audible ring when the time period has elapsed.
- Turn the control knob to 60 minutes to wind up the
- Return the knob to the desired period.
- When the time has elapsed, the timer will ring for a few

Warming drawer (model 600SMW)

- The warming drawer has a variable temperature control. This the correct setting for the application. An indicator light will when the drawer has been switched on.
- If food is to be kept warm for a lengthy period it is best to select a lower temperature.
- Food left for too long in the warmer drawer could dry out and spoil. As a precaution food should always be covered, to minimise the drying
- The drawer can be removed for cleaning purposes. Pull the drawer out to the - stop, then lift the front slightly and continue pulling till the drawer slides
- Refit by lifting the rear of the drawer over the -stop and then sliding it back.

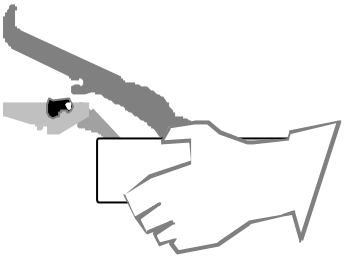
Safety advice

- Only use the appliance for preparing food.
- The appliance is not intended for use by young children or infirm persons without pervision.
- Young children should be supervised to ensure they do not play with the
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch
- Switch off the power at the mains in the event of a fault or when cleaning the
- Do not store flammable items in the oven. If the oven is inadvertently switched these could catch fire.
- Avoid spilling fruit juice, particularly citrus, on the appliance as it could damage enamel.
- Always keep the oven door gasket clean as this will enable the door to seal

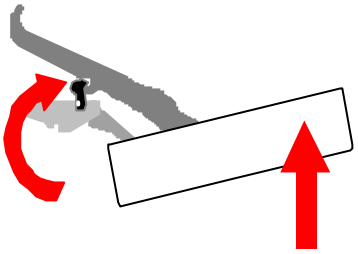
Maintenance

Lift-off oven door

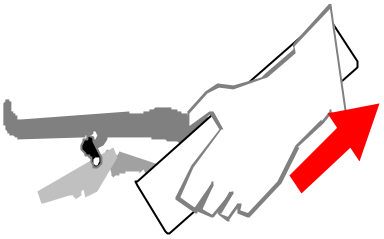
The oven door may be removed to improve oven access during cleaning.



Grasp the open door on both sides near the hinges.



Flip the retainer clasps up and over the hook on the upper hinge arm . Maintain upward pressure on the door to prevent the clasps from disengaging.

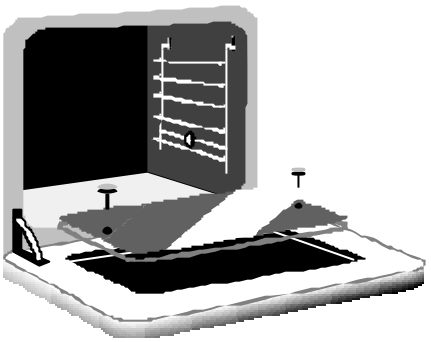


Lift the door upwards and outwards until it is free of the hinge housing.

After cleaning, refit the door in reverse order.

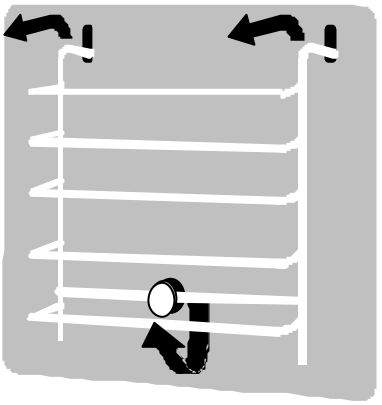
Removing the inner door glass.

- The glass may be removed for cleaning purposes by removing the two screws which hold it in place.
- It is now possible to clean the inside of the outer glass if required.
- Wash the glass in hot soapy water, rinse and dry.
- Re-assemble by carefully locating the rubber seal in the embossed groove before fitting the glass. The glass is marked "THIS SIDE TOWARDS OVEN".
- Re-fit the two securing screws.



Removing the side racks and shelves

- The side racks and shelves may be removed for cleaning purposes.
- Remove the bottom bake element guard.
- Slide the shelves and bake trays out fully against the shelf stop.
- Lift the front slightly and slide them out.
- The side racks may be removed by pulling the retainer rod slightly downwards thereby dislodging it from the retainer lug at the bottom centre. Lift the racks free of the retaining slots in the oven wall.
- Replace in reverse order .



Maintenance

Oven light

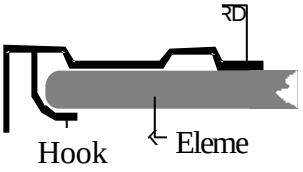
The oven light is switched on by the **multifunction selector** switch and switches off when the knob is returned to **0**.
To replace a faulty light bulb, proceed as

- Switch off the power at the wall switch to avoid the possibility of shock.
- Remove the light cover by unscrewing it in an -clockwise direction.
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300 °
- Refit the light cover.

Cleaning

Cleaning the oven

- Switch off the electrical power supply before cleaning any part of the
- Open the oven door and allow the oven to cool down.
- For your convenience, the shelves, bake trays, the element guard and side racks be removed to improve access.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam
- It may be necessary to soak burnt soils with a liquid cleaner to soften them scrubbing them with a nylon brush or scouring
- Heavy soils on the bottom of the oven may require overnight soaking under a liberally sprinkled with household ammonia. The soil can then be removed the ing morning by washing
- Do not use metal objects or steel wool to clean the
- When replacing the element guard, lift the element to allow the hooks of the guard to slide underneath the ment thereby securing



General cleaning

- Switch off the electrical power supply before cleaning part of the appliance.
- Wipe down glass panels, cabinet, door, control knobs, trims and handle with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive ders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean
- Do not use a steam cleaner.

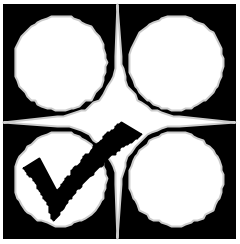
Care guide for stainless steel

Stainless steel is not adversely affected by normal household use but because of it's reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal use'.

Cleaning materials

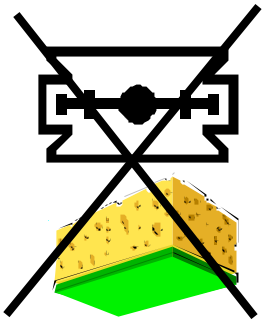
DO USE

- A soft cloth or synthetic sponge.
- Soap, or mild household detergent (Handy Andy).
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel".



DO NOT USE

- Acids.
- Coarse abrasive cleaning powders.
- Metallic scourers, steel wool or metal scrapers.
- Wire brushes or emery paper.
- So called 'silver cleaners'.
- Kitchen scourers/foam pads.



Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (i.e. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.

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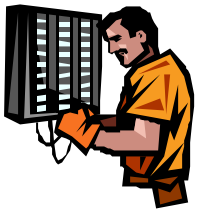
ALWAYS WIPE IN THE DIRECTION OF THE BRUSHED TEXTURE ON THE STAINLESS STEEL

CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and discolouration	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

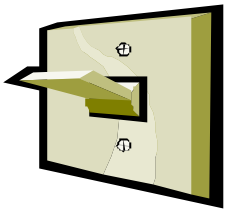
It must be appreciated that some of the above suggested procedures will alter the surface appearance of the treated area.
They should therefore only be applied with due consideration and care.

Problem check

Before calling a service technician to assist with a problem,
PLEASE CHECK



THE MAINS DISTRIBUTION BOARD



THE WALL SWITCH

DO NOT ATTEMPT REPAIRS YOURSELF

Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior
- Breakage of glass and other components.
- Replacement of the light
- Damage through improper installation or use of the
- Damage caused by installing the

Service

If you have followed the instructions and still have a
contact the nearest Defy Service Centre. They will be able
advise you on any aspect of the product or send a qualified
technician to repair

Service centres

BLOEMFONTEIN
P.O.Box 1691 Bloemfontein. 9300. 160 Long Street, Hilton. Bloemfontein 9301.
Tel. 051 400 3900

CAPE TOWN
P.O.Box 953 Milnerton. 7435 5A Marconi Rd. Montague Gardens, Milnerton 7441.
Tel. 021 551 8314

DURBAN
P.O.Box 12004 Jacobs 4026. 135 Teakwood Rd. Jacobs 4052.
Tel. 031 460 9712

EAST LONDON
P.O.Box 7006 East London 5200. 16 Bowls Rd. Arcadia East London 5201.
Tel. 043 743 7100

JOHANNESBURG
P.O.Box 27150 Benrose 2011. Cnr. Mimetes & Kruger Sts. Denver ext.12 JHB. 2094.
Tel. 011 621 0200
Tel. Sales, Administration, Distribution, Commercial Head Office, National Groups, Contracts and Credit.

PIETERSBURG
P.O.Box 1719 Pietersburg 0700. 87 Hoof Str. Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.

PORT ELIZABETH
P.O.Box 2971 North End 6056. 204 Kempston Rd. Port Elizabeth.6001.
Tel. 041 401 6400

PRETORIA
P.O.Box 19768 Pretoria West 0117. Block A3 Old Mutual Park.
Cnr. D.F.Malan Rd. & Moot Str. Hermanstad. 0082.
Tel.012 377 0061

OTHER AREAS ARE SERVICED BY OVER
200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST
REGIONAL DEFY SERVICE CENTRE
FOR DETAILS.

Defy Slimline 600 STE and 600 SMW
Multifunction — Eye level ovens

Multifunction	A choice of six cooking modes.
Defrost	Speeds up defrosting.
Conventional cooking	Traditional top and bottom elements.
Conventional, fan assisted cooking	Allows traditional baking on two shelves.
Thermofan cooking	Excellent for bulk baking.
	No flavour transfer and saves electricity.
Turbo grill	Superior grilling. Reduces splatter.
Conventional grill	Traditional grilling.
Stainless steel cosmetics	Modern and hard wearing.
Removable door	Allows improved access for cleaning purposes.
Removable inner door glass	For easier cleaning.
Ringer timer	Monitors cooking times.
Warming drawer (600 SMW)	Keeps plates and food warm

DEFY

You can rely on Defy

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 060 211